

# Citrus Bomb-session hazy kveik ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **75**
- SRM **2.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.4 kg (52.2%)	80.5 %	2
Grain	Briess - Wheat Malt, White	1 kg (21.7%)	85 %	5
Grain	Oats, Flaked	1 kg (21.7%)	80 %	2
Grain	Briess - Carapils Malt	0.2 kg (4.3%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	talus	50 g	20 min	9 %
Dry Hop	talus	50 g	3 day(s)	9 %
Aroma (end of boil)	Idaho 7	50 g	20 min	12.7 %
Dry Hop	Idaho 7	50 g	3 day(s)	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lallemand kveik voss	Ale	Dry	11 g	lallemand

## Extras

Type	Name	Amount	Use for	Time
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Spice	zest cytrusowy	150 g	Boil	10 min
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